

# Mandarin Quinoa Salad

M-308-00

Salad, Salad Dressings and  
Relishes

G4G Color Code

Green

Sodium Code

Low

Time

17 min.

Yield

100 Portions

Each Portion

¾ cup (4-⅔ oz)

Pan Size and Number

Steam-Jacketed Kettle, 12 x 20 x 2-½-  
Inch Steam Table Pans (3)

Nutrition Facts

Calories 217

Carbohydrates 27 g

Sugars\* 3 g

Protein 7 g

Fat 10 g

Saturated Fat 1.2 g

Cholesterol 0 mg

Sodium 254 mg

Calcium 29 mg

Fiber 3.5 g

## Ingredients

Item	Measure	Weight	Approx issue
WATER	2-¼ gal	18 lb 12 oz	
QUINOA, WHITE, DRY	1-¼ gal	7 lb 4 oz	
SALT	3 tbsp	2 oz	
GINGER, GROUND	1 tbsp + 1 tsp	0.28 oz	
PEPPER, RED, CAYENNE	1-½ tsp	0.11 oz	
ORANGES, MANDARIN, CANNED, DRAINED	3-½ qt	5 lb 10 oz	
RESERVED MANDARIN ORANGE JUICE	1-⅓ cups	12 oz	
VINEGAR, RICE	1-½ cups	12-½ oz	
OIL, CANOLA	1-¼ cups	9-⅓ oz	
OIL, SESAME, TOASTED	½ cup	3-¾ oz	
PEANUTS, SALTED, ROUGH CHOPPED	4-⅓ cups	1 lb 8 oz	
ONIONS, GREEN, FRESH, SLICED THIN	3-½ cups	9-⅓ oz	11-¼ oz

## Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. In a steam-jacketed kettle or stockpot, bring water to a boil. Add quinoa, salt, ginger and cayenne pepper; reduce to a simmer, cover and simmer for 17 minutes or until water is absorbed. Remove from heat, cover and chill product CP: hold under refrigeration at 41°F (5°C) for use in Step 6.
3. Drain mandarin oranges, reserving 1-⅓ cups (11-½ oz) canning liquid. Cover and CP: hold both orange slices and reserved liquid under refrigeration at 41°F (5°C) for use in Steps 5 and 6.
4. In a mixing bowl combine, reserved orange juice liquid, vinegar, canola oil and sesame oil. Using a wire whisk, mix until well combined.
5. In a large bowl, combine quinoa, reserved orange slices, vinegar dressing, peanuts and green onions. Toss lightly to combine.

6. Transfer 1 gal + 2-¼ qt (9 lb 11 oz) quinoa to each (12 x 20 x 2-½-inch) steam table pan. Cover and CP: refrigerate at 41°F (5°C) for at least 3 hours prior to service.

### Recipe Notes

1. \* Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.
2. Original recipe number: M-075-00